



## ◆ ◆ Our Specialty ◆ ◆

**Mussels for One—\$14**    **Mussels for Two—\$25**

Atlantic mussels from Maine served w/frites & aioli.

Choose a style:

**Belgian-Style,  
in Beer**

steamed in Blanche de Chambly  
w/sliced shallots, celery, thyme, & bayleaf

**Herbed White Wine  
& Seafood Broth**

Sauteed with fennel, shallot, celery, garlic  
w/fennel fronds & tarragon-roasted garlic butter

## ◆ Appetizers ◆

**Bitterballen —\$9**

pork sausage & vegetable gravy croquettes, panko breaded, w/smoky mustard aioli

**Black Garlic & BBQ-Spiced Spence Farm Carrots —\$10**

Wood grill-charred local carrots w/maple spiced goat cheese, toasted hazelnut,  
lime-chive vinaigrette and fresh mint

**Roasted Beets —\$8**

w/Calabrian chili marinade, smoked honey, sesame cashews, scallions

**Onion Rings —\$7**

w/spicy mustard aioli

**Daily Soup(s)—Market Price**

Ask your server for details

## ◆ Charcuterie ◆

**Trio—\$14** with cheese, add \$5

Chef's Choice of Three. Ask your Server about today's selections.

## ◆ Cheese ◆

**Artisanal Cheese—\$14**

served w/paired accompaniments

## ◆ Salads ◆

**Cauliflower & Parsnip —\$9**

roasted cauliflower, shaved parsnip, frisée, citrus, pickled golden raisins, fried capers,  
pistachio-cashew dukkah, tahini vinaigrette

**Beet—\$9**

raw beets, shaved carrot, lemon compressed fennel, walnuts,  
goat cheese-cumin vinaigrette, mixed greens & arugula

**Spring Veg —\$9**

thin-sliced asparagus, radish, toasted pinenuts, local hardboiled egg & baby arugula  
w/sherry & brown butter vinaigrette

## ◆ Sides—\$6 ◆

◆ **Macaroni & Stilton Cheese** ◆ **Side Salad** ◆

◆ **Belgian-Style Pommes Frites** ◆ **House-Made Potato Chips** ◆



## ◆ Sandwiches ◆

### Toasted Nueske Ham—\$15

on pumpernickel; gruyère cheese & apple-tarragon coleslaw; pommes frites

### Grass-fed Brisket—\$14

on light rye; Montreal-style dry rub, slow-roasted while wrapped in bacon; w/stone-ground mustard, housemade dill pickle; pomme frites

### Fried Catfish Hoagie—\$14

farm-raised by Heartland Catfish, (Itta Bena, Mississippi)  
cornmeal-dusted, remoulade, lemon-tabasco pickles & frisée; pommes frites

### CB&J—\$14

on sourdough; house-made cashew butter, fig jam & raclette cheese, pan-fried; w/Stilton mac-&-cheese & house-made potato chips

### Duck Reuben—\$16

on marble rye; Pekin duck breast, slow-roasted, w/cranberry cream cheese spread, house-made sauerkraut, emmenthaler, pommes frites

## ◆ Entrees ◆

### Steak Frites—\$32

wood-grilled prime black Angus ribeye  
w/your choice of maitre d' butter or seasonal butter—(please ask your server); pommes frites

### House-made Sausage Platter—\$22

3 varieties of sausage wood-grilled, served with seasonal accompaniments

### Pan-Roasted Amish Chicken—\$20

garlic-marinated dark meat quarter, w/asparagus/maitake/potato hash, carrot purée & grilled lemon

### Grilled North Road Salmon—\$25

w/tarragon-fava bean purée, mustard greens, roast garlic, petite herb salad

### Iroquois Cornmeal Cake—\$16

w/grilled asparagus, maitake/fava bean/green pea sauté, asparagus sauce, pickled peppers, petite frisée salad

## ◆ Desserts ◆

### Goat Cheese Cheesecake—\$8

w/cashew-thyme crust, sour cherry compote, Maldon sea salt

### Lemon Thyme Poundcake—\$8

w/brown sugar-vanilla whipped mascarpone, lemon syrup, blueberry-tarragon compote, torn mint

### Founders Breakfast Stout Mousse—\$8

chocolate mousse, coffee marshmallow, cocoa nibs

/// Hopleaf uses a transfat-free frying oil—100% canola ///

Availability of ingredients may make substitutions necessary.

1 check per table, please! No outside food or beverages to be brought in.